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Stellar's Desserts are Like Amazing Art Pieces You Can Eat - The Food's Pretty Good Too

If the sky-high view at Stellar at 1-Altitude already impresses you, then the desserts served by pastry sous chef Jasmine Chew will definitely bring you a little closer to heaven.

Not that we weren't enthralled by the food, but we so loved how the desserts were presented at the end that we thought we'd start here and work our way back.

Tuesday, 23 June 2015



Stellar, 1-Altitude

Maybe it'll surprise you that pastry sous chef Jasmine Chew studied graphic design and loves snowboarding. But then, it's this sense of adventure and exactitude that's perhaps the reasons why she makes quite possibly some of the best looking – and tasting – desserts in any restaurant in Singapore. (Yup, that's fire you see there on the Peach Alaska).



Stellar, 1-Altitude

Chocolate Snow Garden is a landscape of chocolate soil, mixed nuts, violette custard, micro herbs, Bergamot snow and a quenelle of Madagascar Vanilla ice-cream. Like a totally edible garden of soil, twigs et al.



Stellar, 1-Altitude

Pastry chef Jasmine started her career in Shangri-La Hotel, but has ended up at Stellar by way of Melbourne, sunrise Academy and Senso. (Seen here is the Valrhona Macae Chocolate Ganache.)



Stellar, 1-Altitude

The Dessert Art Experience involves an elaborate arrangement of sometimes 3-5 types of desserts, presented like a constellation. It's prepared at your table like a painting.



Stellar, 1-Altitude

And so back to the mains. Stellar is known for its modern cuisine, with imaginative dishes made with the best seasonal produce.



Stellar, 1-Altitude

Chef Chris Millar has created a Constellations Summer Gastronomic menu where you pick from a starry line-up of dishes (starts at \$120++ for 6 dishes). It includes meaty portions like this Fine Swine (pictured) – a combo of suckling pig, Iberico pluma and Kurobuta pork belly.



Pin it



Stellar, 1-Altitude

Stellar deconstructs the dining experience by encouraging tasting and sharing. Each section of the vast menu includes tasting portions, so diners can mix and match food items according to their preferences. The constellations tasting menu is only for dinner, but some of its selection is available for lunch as well. (Wood Fired Cauliflower Tahini with mint).



Stellar, 1-Altitude

While other diners get either a fixed degustation or a la carte menu but want to try more than one main course, Stellar at 1-Altitude's Gastronomic Menu has up to 19 items. (Scallop Carbonara).

[Book Stellar here](#). 1 Raffles Place, tel: 6438-0410